PRINTED: 03/31/2010 FORM APPROVED Bureau of Health Care Quality and Compliance STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA (X3) DATE SURVEY (X2) MULTIPLE CONSTRUCTION AND PLAN OF CORRECTION COMPLETED IDENTIFICATION NUMBER: A. BUILDING B. WING NVN645CAH 03/16/2010 STREET ADDRESS, CITY, STATE, ZIP CODE NAME OF PROVIDER OR SUPPLIER 118 EAST HASKELL STREET **HUMBOLDT GENERAL HOSPITAL** WINNEMUCCA, NV 89445 SUMMARY STATEMENT OF DEFICIENCIES PROVIDER'S PLAN OF CORRECTION (X4) ID ID (X5) COMPLETE (EACH DEFICIENCY MUST BE PRECEDED BY FULL (EACH CORRECTIVE ACTION SHOULD BE **PREFIX PREFIX** DATE REGULATORY OR LSC IDENTIFYING INFORMATION) CROSS-REFERENCED TO THE APPROPRIATE TAG TAG DEFICIENCY) S 000 S 000 **Initial Comments** This Statement of Deficiencies was generated as a result of a State Licensure focus survey conducted in your facility on 3/16/10, in accordance with Nevada Administrative Code, Chapter 449, Hospitals. A Plan of Correction (POC) must be submitted. The POC must relate to the care of all patients and prevent such occurrences in the future. The intended completion dates and the mechanism(s) established to assure ongoing compliance must be included. Monitoring visits may be imposed to ensure on-going compliance with regulatory requirements. The findings and conclusions of any investigation by the Health Division shall not be construed as prohibiting any criminal or civil investigations, actions or other claims for relief that may be available to any party under applicable federal, state or local laws. S 115 NAC 449.325 Infections and Communicable S 115 SS=E Diseases 1. A hospital shall: (a) Provide a sanitary environment to avoid

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TITLE

(X6) DATE

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

sources and transmission of infections and

This Regulation is not met as evidenced by: Based on observation and interview the facility failed to provide a sanitary environment in the

1. Housekeeper observed eating in the soiled

2. Surgeon hung lab coat in the operating room after the sterile field had been opened and the

communicable diseases

scope processing room.

following areas:

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Bureau of Health Care Quality and Compliance

AND DUAN OF CODDECTION 1 '		I) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		(X2) MULTIPLE CONSTRUCTION A. BUILDING		(X3) DATE SURVEY COMPLETED	
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· · ·		STREET ADD	DESS CITY STA	TE ZIR CODE	03/	16/2010	
NAME OF PROVIDER OR SUPPLIER HUMBOLDT GENERAL HOSPITAL							
		WINNEMUCCA, NV 89445					
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Continued From page 1		S 115					
patient had been prepped for surgery. 3. Glucometers used in the emergency and maternity departments were not disinfected after use.							
Severity 2 Scope 2							
S 176 NAC 449.338 Dietary Services SS=F			S 176				
6. In providing for the preparation and serving of food, a hospital shall: (b) Obtain the necessary permits from the bureau of health protection services of the health division of the department of human resources. This Regulation is not met as evidenced by: Surveyor: Vincent Valiente Based on observation, interview, and record review on 3/17/10, the facility failed to ensure the kitchen complied with the standards of NAC 446. Findings include: 1. Critical Violation(s): a. Cross contamination was observed inside the (right) walk-in refrigerator. Raw steak, raw pork chops, and raw bacon were stored over and next to ready to eat foods. 2. Cleaning and Sanitation Issues: a. The chlorine sanitizer for the wiping cloth was over concentrated and recorded >200ppm. b. The food preparation sink was directly plumbed. c. The vent to the ice machine was dirty with dust and debris. d. The pre-rinse sprayer in the dishwashing area hangs into the sink past the required level. 3. Equipment and Maintenance Issues: a. Both walk-in refrigerators had exposed copper lines leading from the condensers.							
	Continued From page patient had been pregared maternity department use. Severity 2 Scope 2 NAC 449.338 Dietary 6. In providing for serving of food, a hose of health protection so of the department of IThis Regulation is not Surveyor: Vincent Varies and the department of IThis Regulation is not Surveyor: Vincent Varies and on observation review on 3/17/10, the kitchen complied with Findings include: 1. Critical Violation(s a. Cross contaminati (right) walk-in refriger chops, and raw bacon to ready to eat foods. 2. Cleaning and San a. The chlorine saniti over concentrated and b. The food preparate plumbed. c. The vent to the ice and debris. d. 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and failed to conduct a second step mantoux on

one employee.

Severity: 2 Scope: 2